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17. Upon the conclusion of the day's work the floors, walls, and utensils must be thoroughly cleansed and washed. All refuse, egg shells, and other offensive material shall be removed from the premises at least once in 24 hours.

**Poultry Slaughterhouses—Sanitary Regulation. (Reg. Bd. of H., Jan. 21, 1913.)**

*Resolved*, That the following rules and regulations for the conduct of poultry slaughterhouses be, and the same are hereby, adopted:

1. The floors of the premises must be swept, flushed, and deodorized at the close of business each day.

2. All parts of the walls and ceilings must be kept in a clean condition, and painted or whitewashed as often as may be required by an inspector of the department of health.

3. All parts of cages and gutters must be kept in a clean condition, and painted as frequently as may be required by an inspector of the department of health. The floors of all cages must be scraped and cleaned immediately after emptying.

4. Cages shall not be used continuously for the storage of poultry for a longer period than three days without emptying and cleaning.

5. The sides of the killing room, the absorption box, and the gutter beneath the same shall be thoroughly cleaned with a solution of washing soda (one-half pound of washing soda to a pailful of hot water), and thoroughly flushed at the close of business each day.

6. Poultry shall be killed only in that part of the premises set apart for the purpose, except that when desired galvanized iron water-tight cans may be used in any part of the premises, provided the blood is properly absorbed by sawdust.

7. Sawdust which has been used for the absorption of blood or other purposes, and all refuse of every kind whatsoever, shall be deodorized and removed from the premises at the close of business each day.

8. Empty crates must not be stored on the premises except in such places as may be designated by an inspector of the department of health.

9. The accumulation of disused barrels, boxes, crates, or other offensive material or refuse upon the premises is prohibited.

10. Poultry shall not be allowed at large upon the premises.

11. A permit to conduct a poultry slaughterhouse does not include the privilege of selling live poultry. And no live poultry shall be sold from any poultry slaughterhouse unless in accordance with a special permit issued therefor.

NOTE.—Any violation of these rules and regulations may be followed by prosecution for the recovery of a penalty or may be deemed sufficient cause for the revocation of the permit to slaughter poultry.

**Slaughterhouses—Sanitary Regulation. (Reg. Bd. of H., Feb. 10, 1913.)**

1. Establishments in which animals are slaughtered for food purposes in the city of New York shall be operated under a permit granted by the board of health and subject to the conditions thereof. Said permit shall be posted and kept posted in a conspicuous place on the premises where the business is conducted.

2. The owner, manager, superintendent, or person in charge of each slaughterhouse shall inform the inspector detailed thereto when work for the day has been concluded and of the next day and hour at which it is expected to slaughter animals. No animals shall be slaughtered except under the supervision of an inspector of the department of health.

3. Such establishments shall be suitably lighted and ventilated and kept sanitary at all times. All work in such establishments shall be performed in a cleanly manner, and the methods must be approved by the department of health. All floors shall